

Starters

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| ✓ Bread and olives | £3.50 | ✓ Gnocchi with tomato and basil butter sauce | £4.95 |
| ✓ Garlic Pizza bread; plain, vine cherry tomato or cheese | £3.95 | Scallops with beetroot puree, dried olives and tapenade | £5.95 |
| Antipasti (for Two) | £10.95 | Ham and borlotti pressing with pickled vegetables and crostini | £5.25 |
| Frito Misto; squid, prawns, crab, fish with aioli | £5.75 | ✓ Bruschetta with sautéed mushrooms and fresh tomatoes | £4.50 |
| Homemade Soup | £3.95 | Flat mushrooms stuffed with mascarpone & herbs | £5.25 |
| Griddled quail with pistachios and almond and a fig sauce | £5.95 | | |

Mains

Pasta & Risotto

| | Small/Main | | Small/Main |
|--|--------------|--|-------------|
| Pappardelle with beef shin ragu. | £6.25/£10.95 | ✓ Penne with goats cheese sauce, black pepper, chives and onions | £4.95/£7.95 |
| Seafood linguine with mussels, clams, prawns and squid in a white wine cream | £5.25/£10.95 | ✓ Spaghetti Napoli - Tomato & basil sauce | £4.50/£6.95 |
| Fettucine with salmon, chard and pesto | £4.95/£7.95 | Chicken & prosciutto risotto with lemon thyme | £5.75/9.50 |
| Lasagne | £9.95 | ✓ Squash risotto, nutmeg and rosemary | £4.95/£7.95 |
| ✓ Spinach & ricotta Cannelloni. | £7.95 | Taleggio and toasted pinenut risotto | £5.25/£8.50 |
| Rigatoni with hand made meatballs | £5.75/£9.50 | | |
| Spaghetti carbonnara | £4.95/£7.95 | | |

Pizza

| | | | Small/Main |
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| ✓ Margherita | £6.95 | ✓ Buffalo mozzarella with roasted Mediterranean vegetables and pesto. | £5.95/£9.95 |
| Prosciutto and mushroom | £8.50 | Chicken Caesar salad | £6.25/£10.95 |
| ✓ Roast red pepper, rocket, caper and anchovy | £7.95 | ✓ Radicchio, dolcelatte and caramelised walnut | £5.95/£9.95 |
| Rocket, grana, prosciutto, tomato | £9.50 | | |
| Pizza Diavola; calabrese and onion | £8.95 | | |
| ✓ Fresca Pizza (Garlic, spinach, peppers & goats cheese) | £8.50 | | |
| Tuna, onions & tomato | £8.25 | | |
| ✓ Mozzarella, grana, pecorino, gorgonzola | £8.50 | | |
| Calzone (Prosciutto & Mushroom) | £8.50 | | |
| Seafood | £9.95 | | |
| ✓ Ricotta, sun dried tomato and basil | £7.95 | | |
| Chicken, Chorizo, red onion and chilli | £8.95 | | |
| Additional toppings | £0.85 | | |

Meat, Fish & Vegetarian

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| ✓ Melanzana alla Parmigiano - Layered aubergines, tomatoes, mozzarella & parmesan with new potatoes | £9.50 |
| 8 oz rump with hand cut fries, fontina glazed mushrooms & salad | £15.95 |
| (Steak sauces; peppercorn, marsala, dolcelatte) | £1.95 |
| Roast chicken supreme with butter potato, stuffed cabbage and mushroom cream sauce | £12.95 |
| Lamb rump, stuffed tomato, aubergine puree, polenta and rosemary sauce | £14.95 |
| Sea bream, saffron mash, sautéed crayfish and lemon sauce | £13.95 |
| Hake steamed with potatoes, olives, tomatoes and fennel | £14.50 |
| Slow roast pork belly, creamed cannellini, braised greens | £13.95 |
| Grilled calfs liver, lentils, pancetta, balsamic onions and a sage marsala sauce | £10.95 |
| Fillet of beef with celeriac puree, beetroot and spatzle with red wine sauce | £21.95 |

Salads

Sides

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| ✓ Hand cut fries | £2.75 |
| ✓ Rosemary roast potatoes | £2.75 |
| ✓ Tomato salad | £3.50 |
| ✓ Polenta | £2.50 |
| ✓ Green salad | £3.50 |
| Seasonal vegetables | £2.75 |

Desserts

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| Tiramisu | £4.95 |
| Affogato | £3.95 |
| Affogato with a liqueur (Amaretto, Baileys or Grappa) | £5.95 |
| Mixed ice cream with pistachio granola | £4.45 |
| Panettone & chocolate pudding, bombardino sauce and mascarpone | £4.25 |
| Chocolate truffle ravioli and vanilla ice cream | £4.50 |
| Orange water pannacotta with macerated mandarins | £4.95 |
| Hazlenut & cinnamon tart with ferrero rocher ice cream | £4.95 |
| Selection of cheese, homemade chutney and bread | £6.95 |

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| Dessert Wine - ARESTI RESERVA LATE HARVEST GEWUZTRAMINER (37.5cl) | Glass | Bottle |
| Commended, International Wine Challenge 2007, UK Silver - 4th Annual Wines of Chile Awards '07, UK | £4.30 | £12.50 |
| | 125ml | |

All our produce is delivered fresh every day and sourced from local suppliers. Everything you eat will have been freshly prepared on these premises today!

Glossary

Dolcelatte - blue veined Italian soft cheese

Polenta - golden-yellow Italian cornmeal made from ground maize

Taleggio - washed-rind Italian cheese

Prosciutto - Italian ham

Grana - hard, mature Italian cheese

Spatzle - Italian fried pasta

V - suitable for vegetarians